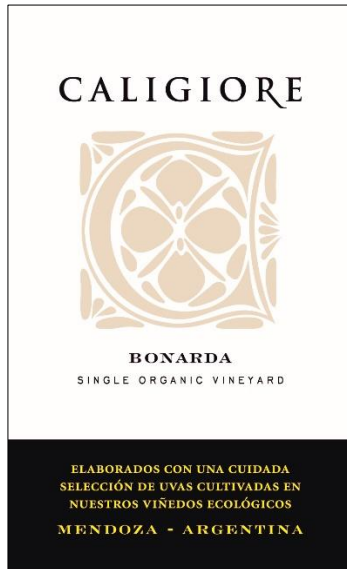


the wine trust

HERITAGE • TRADITION • CRAFT



Winery Background

Owner: Caligiore family

Country: Argentina

Region: Lujan de Cuyo, Mendoza

Founded: Vineyard – 1950 / Winery - 2001

Description: Caligiore is a third-generation family-owned winery producing certified organic wines from Luján de Cuyo, one of Mendoza, Argentina's top regions for high-quality wines. Situated at 3,000 feet in the foothills of the majestic Andes Mountain Range, Caligiore's wines come from a single vineyard and are made in a naturally-inflected, minimal-intervention style to fully capture the beautiful fruit and unique terroir of the Upper Mendoza River Valley.

Wine Notes – 2020 Caligiore Single Vineyard Organic Bonarda

Caligiore's Bonarda is made from organically-grown grapes from the winery's estate Finca Cayanta vineyard. Originally from Savoie in France, Bonarda (also known as Charbono) is Argentina's second most widely-planted grape. Known for deep color and exotic fruit-driven flavors, lower-tannins and higher-acidity, Bonarda is an excellent complement to Mendoza's structured Malbecs. Caligiore's Bonarda is an intense and zippy deep violet-ruby color and features a nose of black fruit, cassis and ripe plums with hints of vanilla and chocolate from the brie oak contact. The ample and lush palate has sweet and ripe dark fruit notes framed by a pleasing freshness and soft, well-integrated tannins. The long and persistent finish has a lovely backbone of acidity.

Technical Specifications

Varietal Composition:	100% Bonarda
Vineyard Region:	Argentina / Mendoza / Lujan de Cuyo / Ugarteche
Vine Age / Density:	South- and East-facing 47 yo ungrafted root stock vines, 3,200 vines per hectare
Vineyard Characteristics:	Well-drained alluvial clay deep loam soils and stony subsoil. Poor in organic matter
Wine-Making / Vinification:	Hand-harvested, 100% destemmed certified organic grapes, not crushed 6-day native yeast fermentation in 8,400 liter stainless steel tank Aged 8 months 90% in 5,000 liter stainless steel tank, 10% in 3 rd and 4 th use French oak barrels, 3 months bottle aging pre-release 65mg/l SO ₂ , natural cold stabilization, natural bacteria malo
Alcohol / Volume:	13.2%
Acidity:	5.3 g/l
Residual Sugar:	2.31 g/l